Application No. 10/565,375

Filed: June 20, 2006 TC Art Unit: 1794 Confirmation No.: 2169

## AMENDMENTS TO THE SPECIFICATION

Please replace the paragraph spanning pages 9 and 10 of the specification with the following.

In a preferred embodiment of the invention, at least two batches of different lots of Teff with different falling numbers are mixed and ground to obtain a flour with falling number in the optimal range, for instance with a falling number of at least 380-390 for preparing a-backed baked product in accordance with the 'market standard'. The grain is preferably mixed such that it comprises different after-ripening stages, while, with material which has after-ripened for a long time, some addition of material which has after-ripened for a short time results in a better baking quality. Flour according to the invention can be obtained by grinding a mixture of grains, such as a mixture comprising Teff grains coming from different Eragrostis varieties. A mixture preferably comprises grains with different falling numbers. A grain mixture according to the invention preferably consists for 5-99% of a grain with a falling number higher than 400, more preferably higher than 420, most preferably higher than 450. For the remaining part, such a flour mixture may consist of a grain with a falling number lower than 400, preferably lower than 350. It has been found that flour mixtures comprising flour with a high falling number (approx 450-500) and a relatively low falling number (approx 300-350) have very good baking qualities. Thus, of a Teff mixture according to the invention consisting of approx 20% flour with falling number 450 and approx 80% flour with falling number 320, a bread can be baked which has risen and has been cooked well and has a flexible and elastic structure. The mixing of flours has a favorable effect on the stability of the flour and

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on the taste of the product (for instance bread) into which the flour mixture has been processed. The invention also provides a flour which has a stable falling number of at least 250, preferably at least 300, more preferably at least 340, most preferably at least 380 for a minimum of 3 weeks.